

VISIT...

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FatburgerŽ

Southern California - the birthplace of famous hamburgers from McDonald's, Carl's Jr., and In-n-Out Burger - is home to another thriving burger chain that opened its first outlet in 1952. Lovie Yancey thought of the perfect name for the 1/3-pound burgers she sold at her Los Angeles burger joint: Fatburger. Now with over 41 units in California, Nevada, and moving into Washington and Arizona, Fatburger has become the food critics' favorite, winning "best burger in town" honors with regularity. The secret is the seasoned salt used on a big 'ol lean beef patty. And there's no ketchup on the stock version, just mayo,

mustard, and relish. Replace the ground beef with ground turkey and you've got Fatburger's Turkeyburger all up and cloned.

1/3 pound lean ground beef seasoned
salt ground black pepper 1 plain
hamburger bun 1/2 tablespoon
mayonnaise 1/4 cup chopped iceberg
lettuce 1 tomato slice 1/2 tablespoon
mustard 1/2 tablespoon sweet pickle
relish 1 tablespoon chopped onion 3 dill
pickle slices (hamburger slices)

Optional 1 slice American cheese Grill
the unsuspecting beef patty in a hot
frying pan.

Slap the hot side and the cold side together.

1. Form the ground beef into a patty that is about 1 inch wider than the circumference of the hamburger bun.
2. Preheat a non-stick frying pan to medium/high heat. Fry the patty in the pan for 3 to 4 minutes per side or until done. Season both sides of the beef with seasoned salt and ground black pepper.
3. As the meat cooks prepare the bun by spreading approximately 1/2 tablespoon of mayonnaise on the face of the top bun.
4. Place the lettuce on the mayonnaise, followed by the tomato slice.
5. When the beef is done place the patty on the bottom bun.
6. Spread about 1/2

tablespoon of mustard over the top of the beef patty. 7. Spoon about 1/2 tablespoon of relish over the mustard. 8. Sprinkle the chopped onion onto the relish. 9. Arrange the pickles on the chopped onion. 10. Bring the two halves of the burger together and serve with gumption. Makes 1 burger.

Tidbits If you want cheese on your burger, put a slice of American cheese on the face of the bottom bun before adding the beef patty. The heat from the meat will melt the cheese.